



## Your equipment partner for the education sector

Metcalfes Catering Equipment Ltd, established in 1928, and has grown to become one of the premier independent manufacturers and suppliers of commercial food preparation equipment in the UK.

We have been manufacturing food preparation equipment for nearly 100 years, which means nobody knows more about it than us. Whether it's slicing, dicing, peeling, grating, chipping, blending, juicing or mixing, one call to Metcalfe will give you access to nearly a century's worth of expertise.

Aside from producing the very best results you can be sure that any food preparation equipment supplied by Metcalfe will help you reduce waste, increase speed, maximise yield, improve portion control and increase profit.

To provide a simple solution to your education facility we have put together a cost effective and efficient pack to suit any education setting.

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# Hallde RG-250 diwash Vegetable Preparation Machine

Ref: 5HRG250-DW

- Processes 1,000 portions/day and 10 kg/minute
- RG-250 diwash takes vegetable preparation to a higher level - a machine table or bench model with extremely high output and cutting performance
- The RG-250 diwash can slice, dice, shred, grate, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc.
- Robust all-aluminium construction with an ergonomic user-friendly design
- All parts coming into contact with food have a patented coating enabling easy cleaning
- Designed for applications in restaurants, schools, hospitals, hotels, catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance on a larger scale
- The Hallde Ergo Loop enables the user to work with both hands
- The large full moon shaped feed cylinder can take most items whole
- Easy to clean and embodies the highest safety standards. All the removable parts and cutting tools can be washed in a dishwasher
- Direct drive with no intermediate connections for exceptional reliability
- Wide range of cutting tools that can cut soft and hard products in every shape and size imaginable
- A machine your business can grow with



Arrange a free demo to discuss correct discs to accompany the machine.

## MAKE MORE THAN 50 DIFFERENT CUTS



## Metcalfe 2-i-1 planetary mixer with 10 litre conversion kit

Ref: MP20-PACKAGE

The perfect mixer to not only mash almost 7kg of potato at a time, but also being able to mix, or whip smaller quantities using the conversion kit. Saving both space and money vs having 2 mixers in the kitchen.



- Heavy duty bench mounted, gear driven planetary mixer with a powerful 3-speed transmission
- Bowl capacity of 20 litres
- Fully CE approved with an electrically interlocked bowl guard and bowl lift
- Quiet operation
- Stainless steel revolving safety guard with ingredient chute
- Supplied with bowl, beater, whisk, dough hook and attachment hub, plus extra bowl, whisk, beater and dough hook for 10 litre conversion and a stand.
- 13amp plug and go. No need for hard wiring or separate circuits.
- 3 year onsite commercial warranty and full after sales service.

## Metcalfe SM5 Mixer

Ref: 5M237

- Professional gear driven planetary mixer with a powerful, variable speed DC motor
- Comes complete with beater, whisk, dough hook and 5ltr stainless steel removable bowl
- Fully interlocked for safety whilst in use
- Ideal for preparation of light dough, pastry, cream, mayonnaise, sauces, crème patisserie, eggs and
- Head lifts for easy bowl and tool removal
- Constant mixing with step-less speed control
- Overload protection (NVR device)
- Plastic safety guard with ingredient chute
- Metcalfe 1-year back to base warranty (parts and labour) and full after sales service



## Metcalfe GU8 Potato Peeler

- The Metcalfe heavy duty 12.6kg (28lb) potato peelers have powerful direct gear drive motors with 0.5hp geared units.
- Low or high (sink height) pedestal models available
- Designed to enable the user to operate, clean and maintain with the minimum of effort
- Metcalfe offer a comprehensive 1 year warranty and a responsive after sales service



## Metcalfe NS250HD Slicer

Ref: 5S251N

- A compact, high quality, gravity feed slicer
- Designed for operators who need a slicer for low volume, light duty work
- Ideally suited to small shops, small kitchens and domestic use
- Constructed entirely in aluminium
- Available with or without integrated sharpener
- Not suitable for slicing cheese, cured meats or salami
- CE approved



## Roband Sycloid cool touch toaster

Ref: 5RST500AR

Resident and staff safety is paramount and the Sycloid® toaster has been designed with “cool to touch” external surfaces and a lid locking latch.

- Producing over 500 slices per hour.
- Deliver excellent toasting results for bread up to 30 mm thickness.
- Intelligent energy efficient design – an automatic energy-save mode conserves energy by up to 70% during quiet periods by scaling back power consumption and switching off the conveyor when in energy save mode. The intelligent autosense feature detects when a new slice of bread is placed in the machine and automatically prepares the machine to toast the bread. The heat setting in this mode is balanced and optimised to ensure quick recovery. Energy save mode can be disabled so the machine runs at full power if desired.
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread to be toasted. The knob setting lock feature allows staff to set the toasting speed, removing the risk of altering the setting.
- Featuring robust stainless-steel elements, the Sycloid® toaster also features a modern brushed stainless steel exterior, perfect for disguising finger prints on a machine expected to be heavily used. It also includes a slide-out crumb tray for every-day cleaning and a hinged top cover allowing easy access to clean the inside.



## Roband hot water urn with cool touch

Ref: 5RUDS30VP

Roband hot water urns are stylishly finished and designed for commercial use. Double skin stainless steel construction ensures energy efficient operation and is safe to touch on the external walls.

- 160 cups (160ml), 30 litre capacity
- The urns feature a unique mode selector switch that allows either variable or pre-set temperature control, providing ultimate flexibility and ease of use
- With the mode set to variable, the temperature can be controlled across a wide range via the graduated knob. Variable mode will suit those users who require warm or boiling water for their special application
- Switching the mode selector to pre-set will fix the temperature at 95°C, the optimal temperature for most applications involving tea or coffee. Using pre-set mode offers a fast and easy setup, achieving consistent temperatures every time. Adjustment of the knob in pre-set mode has no effect on the temperature setting of the urn - it remains constant at nominal 95°C. This prevents continuous boiling and excessive consumption of energy
- Hands-free tap lever available
- Long-life concealed elements allow easier cleaning inside the urns
- Boil-dry protection ensures product longevity with auto-reset
- Twist lock lid with steam vent
- High-grade 304 stainless steel lining
- Sturdy solid brass non-drip tap prevents scalding from water drips
- Sight-glass for water level, with graduations indicating cup capacity





## Roband DM31 Milkshake & Drinks Mixer

Ref: DM31R

Roband milkshake mixers are the ideal machine for making perfect thick shakes or milkshakes every time

- The Saturn Beater produces extra fluffy shakes using minimal ingredients
- The Universal Beater is stainless steel and has 2 blade options, ideal for making normal milkshakes through to thick shakes
- Merging style, power and performance these mixers are a must for your residents boost in hydration



## Ceado ES500 Juicer

Ref: 16ES500PL

- Centrifugal Juice Extractor
- High volume, centrifugal juice extractor
- Ideal for the preparation of juice such as beetroot, pineapple, apple, mango, celery, ginger and carrot
- Extra wide feed chute to easily fit whole apples, carrots
- Fan cooled motor
- Safety locking arm and motor brake
- No tooling required to disassemble
- Stainless steel bowl, juicer basket and blades
- Automatic pulp ejection
- Can juice 10kg of fruit a day



# Edlund S11C Stainless Steel Can Opener with clamp

Ref: 715020

- Stainless steel manual can opener
- Cast stainless steel base
- Rustproof, NSF certified and dishwasher safe
- Parts remove easily for replacement
- Standard bar length is 40.6cm
- Reversible blade for extra life
- Extra large stainless steel gear for longer life
- 5 year warranty



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